

Fruit Bunny Sugar Cookies

Desserts are a tasty part of any Easter celebration! Cakes, cupcakes, cookies and pies are dressed up in vibrant hues and unique shapes. While many Easter desserts are flour-based, that doesn't mean everyone can't enjoy them, including those with gluten-allergies. Sorghum flour is a great alternative in baked goods for those with celiac disease or gluten intolerance because it is naturally gluten-free. With this in mind, we were on a mission to create an Easter dessert that took health, taste, ease and fun into consideration. We combined our gluten-free sugar cookie recipe with a healthier spin on frosting and toppings – think fruit pizza, Easter themed! They are super easy to make and taste delightful. Grab the family to join in on the cookie-making fun and let's get started!

Ingredients

- 2 ½ cups gluten-free all-purpose sorghum flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2/3 cup butter
- 3/4 cup sugar
- 1 teaspoon vanilla
- 1 egg
- 4 teaspoons milk

For the Topping

- Vanilla Skyr
- Blueberries
- Strawberries
- Kiwi
- Pineapple
- Peaches

Instructions

1. In a large bowl, cream the butter, sugar and vanilla until it is thoroughly combined. Add the egg and beat the mixture until it is light and fluffy. Next, stir in the milk. Then begin blending in the dry ingredients, a little at a time. After the ingredients are combined, form the dough into a ball, cover the bowl and chill in the refrigerator for one hour.

2. Once the dough has chilled, preheat oven to 375 degrees F. While the oven is heating, remove the dough from the refrigerator and divide the ball of dough in half. Form the half into a disc and sprinkle powdered sugar onto your rolling surface. Using a rolling pin, roll the dough out to a thickness of about $\frac{1}{4}$ of an inch. To add a little more creativity to our mini-sorghum "fruit pizzas," we decided to use bunny-shaped cookie cutters. You can use any shape - look for Easter-themed cookie cutters in multi-packs at the grocery store or local craft stores that sell cake-decorating supplies. Pick one, pick three, the choice is yours! We recommend selecting a medium-to large cookie cutter to allow room for the fruit topping.
3. After cutting out all your shapes, place them on an ungreased, non-stick cookie sheet and bake for seven minutes. Upon baking, remove the cookies from the oven and let stand on the cookie sheet for 1-2 minutes. Move the cookies onto a wire rack to continue cooling. Depending on the size and shape of your cookie cutter, this recipe will yield approximately 36 cookies.
4. While the cookies are cooling, prep the fruit-pizza inspired decorations. Select 3-5 different types of fruit - we chose strawberries, blueberries, kiwi, pineapple and peaches. Chop the fruit into small pieces, except for the blueberries, approximately $\frac{3}{4}$ -1 cup of each. For the icing, you can use a variety of options to make the cookies your own. Whip up a batch of your favorite cream cheese frosting. Or for an easy option, buy a ready-to-use icing from the grocery store. We decided to use Icelandic Provisions Vanilla Skyr, which is similar to greek yogurt but thicker in consistency. Vanilla skyr is a healthier alternative to traditional frosting and compliments the sweetness of the cookie and tartness of the fruit.
5. To frost the cookies, we placed the skyr in a plastic baggie and clipped the corner. If decorating with the kids, you can also use multiple small baggies and allow them to ice their own cookies. Alternatively, you can use a piping bag if you have one on hand. Begin "icing" by outlining the perimeter of the cookie. Fill in the remainder of the cookie by using a back and forth motion, making sure to apply consistent pressure. Once the icing is applied to the cookie, use a small spatula or butter knife to smooth over. When moving the cookies, be sure to grab them from the base of the bunny to avoid breaking the ears.
6. After icing the cookies, begin decorating with the fruit. You can set up a decoration bar and let the kids decorate their own. We used a blueberry for the head and tail and filled in the rest randomly with the various colors of fruit. The best part is each cookie will be unique and yummy!
7. Enjoy your cookies as a delicious snack or serve them as a healthier dessert on Easter. Be sure to store your cookies in the refrigerator. If you have leftover fruit, you can also chop it up and make a tasty fruit salad!

Gluten-Free Chocolate Chip Cookie Recipe (Allergy Friendly)

Ingredients

- 2 sticks (1 cup) salted butter, softened at room temperature
- 3/4 cup light brown sugar
- 3/4 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 1/3 cup unsweetened applesauce
- 2 and 3/4 cups sweet white sorghum flour
- 1 teaspoon baking soda
- 1/4 teaspoons salt
- 10 oz. package Enjoy Life Mini Chocolate Chips

Instructions

1. Preheat the oven to 350 degrees.
2. Line a stainless steel baking sheet with parchment paper. Place the softened butter into the bowl of stand mixer fitted with a paddle attachment. Mix on low for one minute. Add in the brown sugar, granulated sugar, and vanilla. Cream together for one additional minute. Add in the applesauce and mix until incorporated.
3. Sift together the sorghum flour, baking soda, and salt. Gradually add the dry ingredients into the wet ingredients, mixing until just combined. Stir in the chocolate chips. Using a tablespoon sized cookie scoop, create rounded scoops of dough.
4. Gently roll the dough between your hands to create a ball. Place each round of dough onto the prepared baking sheet about two inches apart.
5. Bake for 14-15 minutes.
6. Allow the cookies to cool for a minimum of ten minutes on the baking sheet before transferring to a cooling rack. This is necessary to allow the cookies time to harden a bit. After ten minutes, use a thin metal spatula to transfer the cookies to the cooling rack.

Sorghum Cake Ingredients

- 1/2 cup white sugar
- 1/2 cup butter
- 1 egg
- 1 cup sorghum
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1 cup hot water

Cinnamon Sauce Ingredients

- 3/4 cup butter or margarine
- 1 cup confectioners sugar
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup water

Instructions

1. Cream together the sugar and butter or margarine. Add egg, and beat well. Mix in molasses. Add remaining ingredients and mix well.

1. Pour into 9 inch sprayed pan. Bake in preheated 350 degree oven for 55-60 minutes.
2. Cool and serve.

